

Anne & Florentina's Star Parcels



Ingredients:

- 150g-200g Sweet potatoes cut in small dice
- 1 onion or shallot finely cut
- 2 garlic cloves
- 80g ready cooked chestnuts
- a pinch of pepper
- a pinch of ground nutmeg
- ½ tsp mixed spices
- 2 tbsp vegan cream
- 1 roll of puff pastry
- Some olive oil
- Some white wine (optional)

Method:

In a pan warm up the olive oil and fry the onion. After a couple of minutes, add the spices then crush the garlic in.

Add the diced sweet potatoes and crumble the chestnuts, mix well and fry for ca. 5 minutes.

Add some water and reduce to medium heat.

Cook for ca. 10 minutes before adding the white wine and vegan cream then cook further until the vegetables are tender and the liquid has been absorbed.

With a star-shaped cookie cutter cut some stars in the puff pastry sheet, add one tsp of the vegetables in the middle, cover with another star and seal the sides by gently pushing with the back of a fork.

Put all the stars on a tray covered with baking paper and bake for ca. 15 minutes or until the stars are golden.